

COMMON SENSEmtheHOME EDITED by MARION HARLAND



HOT DISHES FOR SUNDAY.

N a recent talk about Sunday meals, reference was made to certain hot dishes which were suitable either for luncheon or for supper. Even in mild weather a cold supper is likely to " sit avy on the stomach " of those who are coustomed to a hot meal at night. Therere it is well to know how to prepare serious dishes which can be made ready the day before and cooked in the gas or coal or oil oven as needed, and also to have some familiarity with attractive concections which can be done in a chafing lish or over the oll or gas flame.

The praises of the chafing dish have alseady been sung on this page. It deserves pore appreciation than that accorded it y these who know it only as an adjunct to nidnight "spreads" and similar festiv-When denatured alcohol is emloyed the cost of running it is small, and always lends a charm to the table, no matter if it is a simple affair instead of an pressive silver or copper construction. And, as has already been said elsewhere, the dishes which are cooked in the chaffing dish have the great merit of being served soon as they are ready instead of having to suffer the transfer from dish to platter and from this to the individual

Leftovers may be utilized for the hot Funday dishes as well as fresh materials. and are far more appetizing when accompanied by judicious acasoning and submitted to a little treatment than when served cold. Below are recipes for dishes made from new stock, and from remnants

SPANISH EGGS.

Melt a tablespoon of butter in the chafing dish binzer or the frying pan, add to it a teaspoon of onion juice, a green pepper seeded and chopped, and a scant cup of thick slowed tomatoes. Cook together, etirring often, for about eight minutes. Beat six eggs enough to mix the yolks and whites, stir these into the vegetable mixture, and let all simmer together until the eggs thicken. This should not require more than about three minutes. Add a teaspoon of sait and put out the flame if the chafing dish is used, or take from the fire if the cooking has been done in a frying pan.

CREAMED EGGS WITH CHEESE. Boll five or six eggs hard, cooking them about ten minutes after the water reaches boil, throw them in cold water to loosen the shells, and remove these. Cook together in the chaing dish or over the fire tablespoon each of butter and flour until they bubble, pour upon them half a pint of milk, stir until thick ahu smooth, and seaon with sait, pepper, and a teaspoon of ice. Add a heaping tablespoon of rated cheese, and while this melts cut be eggs across three times and lengthe twice, put them with the sauce and give as soon as the cres are heared

SMOKED BEEF WITH EGG SAUCE Melt a tablespoon of butter in a chafing den or frying pan, add a cup of milk,

and when this is bot law in a cun of dried beef cut into thin slices about three inches Cook five minutes, add two eggs beaten light, and as soon as these thicken. extingish the fiame or take the pan from

SHRIMPS WITH TOMATO SAUCE.

teaspoon of onion fuice and when it has simmered ten minutes thicken it with a dessertsnoon of butter rubbed smooth with as much flour. Add a scant teaspoon of salt. Have the shrimps ready to put If they are fresh the shells should have been removed; when the canned Heat a cup of strained tomato with a shrimps are used they must be turned

These may be prepared on Saturday or early on Sunday. Make a white sauce by cooking tegether a tablespoon of butter

sauce is thick and smooth stir into it a nint of raw clams coarsely chopped. Butter napples or a shallow baking dish or large clam shells, put the clam mixture into these, and set them away. The next



of butter over the top, set the pan containing the dish or the napples or shells in the oven for ten minutes, turning another pan over them. Uncover and brown lightly and serve in the dish in which they were cooked. PEPPERS STUFFED WITH CLAMS.

day sprinkle a few bread crumbs and bits

Cut the tops from half a dozen small peppers, uniform in size, remove the seeds, taking care not to touch them with the fingers; lay the peppers in bolling water for five minutes, and then put them into cold water. Take out, drain, and dry. Make a sauce as directed in the previous recipe with flour, butter, clam juice, and muk, add to it one cup of clams coarsely chopped and two hard boiled eggs minced fine. Season to taste with sait and pepper, add half a teaspoon of lemon juice, and with this mixture fill the peppers. Arrange them side by side in a baking dish, the open sides up; sprinkle crumbs and bits of butter over them, pour a little clam juice and water about them, cover, bake fifteen minutes, uncover, and brown. All the preparation for this dish may be made Saturday or on Sunday morning and the cooking done fust before the dish is to be

CHICKEN AND ASPARAGUS. This is an excellent method of using the leftovers of chicken and of cooked aspar-

Make a white sauce by cooking together a tablespoon each of butter and flour, pouring a cup of rich milk upon them and stirring until thick and smooth, Have ready two cups of dice of cold chickens, roast, boiled, or fricasseed, and one cup of asparagus tips or of tender asparagus cut into half inch lengths. When all are hot season with a teaspoon of salt and a little white pepper. If you wish the dish to be richer add a beaten egg a drop at a time and cook for three minutes after it is all in, or boll two eggs hard, chop them coarsely, and mix them with the other ingredients.

Cold yeal or cold lamb may be cut into small, neat pieces and cooked in this same

CHICKEN AND GREEN PEAS. Follow the same recipe and for the asparagus substitute a cup of cooked peas. Cold lamb or yeal may be used in place of

SUNDAY.

BREAKFAST.

Strawberries.

Fish cakes.

Coffee.

LUNCHEON.

Cold tongue,

Tousted brown bread [leftever].

Tomato and lettuce salad. Crackers and cheese

> Canned peaches. Tea.

> > DINNER

Bolled rice.

Asparagua

Pineapple ice cream.

Sponge cake. Coffee.

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MONDAY.

BREAKFAST.

Oranges.

Bacon.

Tonat.

Coffee.

LUNCHEON.

Crisped dried beef. Baked potatoes.

Rice muffins.

Marmalada

Tea.

DINNER

Asparagus soup [lefterer].

Lamb chops.

String beans.

Potato sour.

Cereal.

SAVORY SCALLOP OF MEAT AND PEPPERS.

Two cups of cold meat will be required for this dish. Any kind may be used, but it should be well seasoned. A good result is sometimes won by combining two kinds, like ham and chicken or lamb or veal, or by adding a little cold tongue to either one or to minced beef. Seed a couple of green perpers and chop those, as well as the meat, fine, keeping them separate. Lay a thickness of the meat in the bottom of a buttered pudding dish, put part of the peppers on top of this, sprinkle with fine crumbs, moisten with a little well seasoned stock, and then repeat the layers of meat, peppers, crumbs, and gravy. When the dish is full, making the top layer of crumbs, dot this with bits of butter, put into the oven, cover, and bake for fifteen minutes. Uncover, brown, and serve. This, like several of the other dishes named, can be prepared the day before it is needed.

BEEF WITH TOMATO SAUCE-L

Put a cup of good brown gravy or stock in a chafing dish or frying pan with half as much thick stewed tomato and a tablespeen of tomato catsup and make them all smoking hot. Lay in this slices of cold roast beef, turn them over in the sauce and leave them until heated through. Salt to taste, add a dash of papriks, and

This is one of the best ways in whichet use up cold roast beef.

BEEF WITH TOMATO SAUCE-IL Heat a cup of stewed tomatoes with a small onion sliced and let all simmer together for ten minutes. Salt and pepper to taste, heat in it slices of cold roast or boiled beef until hot through, and serve. Cold veal is also excellent warmed over LAMB WITH GAME SAUCE.

Melt together a tablespoon of butter, two tablespoons of current or other tart fruit jelly, a salispoon of dry mustard, as much pepper and twice as much salt. In this sauce heat sliced cold lamb.

SAVORY MINCE.

Melt's tablespoon of butter, add to it half a teaspoon of onion juice, stir into it a cup of cold minced beef, moisten it to the thickness you wish with gravy or stock, and season with salt, pepper, and colery sait. If beef is used add two teaspoons of sauce and half a cup of mashed potato. Stir until smoking hot and serve.

MARION HARLAND'S HELPING HAND.

Bends for Portieres.

THINK there was a mistake in the measurements of the walipaper beads for portieres given by Mrs. I. R. S. I make them two inches wide at the broadest part and fifken inches long After they are rolled put them on a stout string and dip into acan of shellae, which makes them shine and look like leather. I also make the leads to string with them. Here are the directions for those: One cup of table falt, quarter cup of cornstarch. Mix torether and heat hot, but do not scorch. Vee egg dye or any other kind. Pour on boiling water enough to make a thick paste. Let this cool and roll out bits of I in the palms of the hands to the size required. Put them into an earthen dish and shake this every few minutes so that the beads will not be flat on one side. As mon as they begin to harden they are mady to string. Polish with vaseline or slive oil. Ordinary bluing also makes s good coloring. This is the first time I bave contributed to the Helping Hand, al-though I have enjoyed reading it very

I hope we may hear again from this mader and I am sure the information the gives in her letter will be of value to others of our constituency who do fancy work. 章 章

Papers for Invalid.

"I have some Sunday school papers I would be glad to send to some invalid of lenely person who would care for them and would send me the address to which the papers could be sent. " Miss M. I. B."

Eurely there must be some one who rould welcome the papers. If so I shall be happy to hear from her and trust she all send me a stamped and self-addressed envelops for the name of the fiend offering the papers.

非 作 Makes Friends Through Letters.

"I am a high school girl and would ke very much to get in touch with anther high school girl or girls of about my We. I have quite a wide correspondence how, but I would like to enlarge it, be-sause I take such great interest in it. It such a pleasure to me. I don't believe there is anything I like better than to y own age. I like to find out how they indle certain problems which every high theol girl has to meet. It is interesting, nd I think that through the correspondtice I may meet new friends. They don't essarily have to be high school pupils.

Unquestionably this writer will receive thers in reply to this appeal. If any one viahes to get in touch with her, and will and me stamped and self-addressed entelope, I will be glad to send A. M.'s full tame and address.

How to Clean Nickel.

Will you please tell Mrs. L R. S. to be swab made by tying a rag on a stick muriatic or sulphuric acid of full ength and rub this on the greened kel? It should be left to stand with

this on it a few minutes and then be rubbed off with good scouring powder using a sink brush for this, or, if in small places, an old tooth brush. Keep the fumes away from the face and the acid off the hands. Last of all polish the cleaned nickel with some silver polish. Treat closet bowls which have been drained in the same way, commencing at the top and working down. This is the

A.J.C. best method I know. Others besides the Corner to who asked for it will be glad to know how to clean nickel. Its brightness adds much to the attractiveness of the room where it is used, and ordinary cleaning powders and fluids have practically no effect upon it. Let me omphasize the caution as to the use of muriatic or sulphuric soid and a warning to put it out of the way where children cannot get at it.

Needed for Rugs. "Reading your department constantly

has brought me to feel that it is really a mutual benefit affair and I feel free to enter a request. I have nothing to offer now, but if the donors' names are furnished me I am sure that I could some time send things from our little farm that would be appreciated. Here is my request: I make tufted rugg from old woolen clothing that is beyond use in any other way, and as it takes a great deal to make a rug it sometimes requires a year for me to get one completed, and I rarely have bright colors. Surely among your readers are some who have old walsts, sweaters, skirts, and children's clothing that are worn beyond repair and that the owners would be happy to have out of the way. 1 would return postage paid on them and try to return the favor in some way. I would be only too glad to receive several bundles. Mns L."

I am sure there are some of our readers possessed of such articles as Mrs. L. de scribes which they would not only be happy to have out of the way but gratified to think that some use was being made of the apparently useless garments. Will not some one write for Mrs. L.'s address and do what is possible to supply materials for the tuited rugs? Do not send bundles to the newspaper office. As to the return from the farm, that, to me, sounds attractive.

Reading Matter to Donate. "We have a number of women's magusines and also copies of the Corner and of the fancy work page which we would be glad to send to any one who would pay

postage. My sister and I both enjoy the

Heining Hand and would be glad to con-

tribute a little towards the help. Another offer of help. Who wishes the magazines enough to pay postage on them and will write to me for J. M. R.'s address, inclosing stamp for reply?

Quilt Pieces Wanted. "I have seen the good work you have done and the great help your Corner has accomplished and so am moved to ask a favor. Do you suppose any one has quilt pieces or any kind of reading matter to give away? I have been a cripple since girlhood and I get lonesome sometimes.

I live away from the main road, and alhough I have a husband and children, they have to be away from home a lot in order to make a living. So if any one sees fit to send me either of the things ask for I will greatly appreciate the favor, and if there is any way in which I can return it I will be glad to do so.

I shall look for a number of applications for the writer's address from those who can send her the articles she desires.

Letters and Cards to Exchange.

"I read the Corner through the first thing when the paper comes and I find the letters all interesting. I wonder if some of the girls from 10 to 18 or 20 would care to correspond with me. This is a small place and I have never been away from it enough to make friends in other places. I would be grateful to you if you would print this letter and I hope some of the girls will answer. I will write letters and exchange cards with

Even in a small town there are enough interesting things happening to make it possible that this girl may write letters that are well worth receiving. I hope to have applications for her name, accompanied by stamped and self-addressed en-

Macaroni, Italian Style.

"Here is a recipe for macaroni in Italian etyle: Boll a pint measure of dry macaroni in salted water until quite soft Fry out half a cup of bacon and cut into cubes with three or four kernels of garlie After the macaroni has boiled soft, place it in a colander and run cold water through it. Place over the fire, adding the fried bacon and garlic, almost a whole dry red chill pepper broken up quite fine and a coffee cup of stewed tomatoes with the juice. Let all simmer slowly, taking care to keep the macaroni from sticking by adding a little water from time to time until all the mixture is quite creamy. Spagnetti may be prepared in the same J. C. H.*

This recipe sounds as if the dish made by it would be envery-for those who do not object to the smell and the flavor of We are glad to have it and grateful to the sender. Good and unusual recipes are always welcome.

Keeping Eggs in Summer. "I have been referred to you to reply to the question how to keep eggs through the summer in as nearly perfect condition

E. A. A." The best method I know for keeping eggs is in water glass. Get fresh eggs and test them before putting them down. This may be done by " candling " the eggs -that is, holding them up to the light. If fresh they are more transparent in the center than at the ends. Or they may be laid in a brine made of ten parts of water to one of salt; the good eggs will sink, the stale ones will float. The eggs must be perfectly clean and packed in an earthen jar or crock, the small ends downward A solution of water glass is made by adding one part of powdered silicate of soda to twelve parts of boiled water. This is

poured over the eggs in a sufficient quantity for the fluid to stand two inches above the topmost layer. A weighted board must be placed upon them to hold them down. The far holding them should be kept where it is dark and cool and not moved unless it is necessary. When eggs are taken out of the solution they should be wiped off and used as soon as possible after they are removed from the water glass. If only a few eggs can be secured at a time they may be packed down in small numbers as they come in, but care must be taken always to have the water glass at least two inches above the uppermost layer.

Orange Marmalade.

"I will be much obliged if you will reprint the recipe for orange marmalade which appeared a few weeks ago.

"E. P. M." Slice thin two dozen small oranges or a dozen large ones and remove the seeds. Put with them two lemons, also sliced, and measure the juice. If there is less than six quarts of this, add enough cold water to bring the liquid to that amount. Let all stand over night in a covered earthen bowl. In the morning turn it into a preserving kettle and heat slowly until tender. Add sugar in the proportion of a pound of this to a pint of the juice, which will make six pounds for the amount given, and boll until the consistency of the mixture is that of jelly and the skin is clean. Try a little of it in a saucer. If it jellies, it is ready to turn into glasses. Do not cover these until the contents are cold.

Wants Old Magazines.

" Have you any magazines you could send if I would pay the postage? I have hesitated to ask this, but I cannot help thinking about the thousands of good magazines people only half read. I should appreciate even last year's editions. ive 'off the road,' as they say here and have seen only two women this month. I get lonely, especially when my baby is sick. I can't offer anything in return as yet, but shall watch the Corner and help when I can. Mag. J. S.

Only mothers of little children can know how forforn she must be much of the time. Who will send for her address and cheer her with the gift of reading matter?

Snuff for Bedbugs.

"I have much pleasure in reading the Corner and get much benefit from it. I send with this a remedy for bedbugs. Dampen the bed rails with kerosene oil and sprinkle them well with snuff. The oil keeps the snuff in place and prevents its blowing away. If this is done in the spring and the fall you will never be troubled with bedbugs. I wish to say a word to the one who signs herself 'Unhappy.' Enjoy your loved ones while you may and do not permit yourself to worry about conditions that cannot be helped. Perhaps in after years you may have occasion to look upon a vacant seat by the fireside or an empty chair at the table and miss the familiar footstep coming up the walk. Then with a saddened heart you will long for the days past and gene and wish, O, so much! that you had done more for the happiness of your dear

ones while you had the opportunity. Forget your own selfish desire and do what you can for their pleasure before it is too late. I speak as one who has had such an experience.

We are glad to get the remedy just at this time of year when vermin begin to show themselves and I am sure "Unhappy " will be helped by the counsel given her,

Hints from a Beginner.

Having long been a reader of your helpful work, I now venture to put these few hints before you. I am only a beginner and have had to copy from others to get the following suggestions: First, keep a small quantity of steel wool-it comes in several sizes-at hand for cleaning pots and kettles. Keep a slate and pencil on the phone to for down calls for family; also one in the kitchen for an order and reminder pad.

" Here are some cheap and easy dinners: Spareribs, potatoes and enion to flavor, baked in one pan. Veal, stewed potatoes, and dumplings, with onlon to flavor, stewed in one pan. Soupbone, potatoes and macaroni, boiled in one kettle. The amount of the different ingredients is governed by the size and the appetite of the family. For theap and easy desserts I would suggest baked apple, served with milk and sugar; and rice, bolled in salted water or milk and served with milk and sugar. "Now for some questions I would like

to ask. How can I clean the bristles of silver backed brushes, also teeth of a silver backed comb? How can I make an inexpensive bassinette and how maka box for baby clothes? That is, are they lined inside and what size are they usually made? Do the parcissus and Chinese lilles, either the parent or young shoots, bloom a second time, and what should their care be? Do plumes, when dyed and curled, shrink much? I would like to hear from some one-a shut-in or one in need, willing to do tatting or crocheting or embroidery in exchange for any or all of the following articles: Cooking recipes, embroidery patterns, magazines, music, odd but good lace curtains, geranium slips, feather pillows, comic pictures and photogravures from two different Sunday papers for about a year, and the magazine sections insued by both; also a small camera to take pictures about two and a half inches square. I am especially anxious to get a narrow edging, either tatting or crochet, for fine walsts and baby dresses. We are grateful for the hints and suggestions and they will surely be of use to some of our housekeepers. For a beginner I think Mrs. J. G. is doing very well. Now, as to the questions. To clean a silver backed brush dip the bristles in hot water, to which a little ammonia has been added. Souse the bristles up and down, keeping the back out of the water: rinse afterwards in clean hot water. The silver can be pollshed later. Put the comb in the hot water, brush it off with a nailbrush that will remove the matter which has got in between the testh. Do not leave either the crush or the comb to soak in the water, but rub them with a towel

Strawberries. Coffee. to take off as much moisture as possible and then leave them to dry thoroughly in the sun or near the heater. For instruction as to the bassinette and the box for haby clothes I must refer to those who have had later nursery experience than mine. I have seen both bassinettes and baby boxes that were made at home, but the actual experience of a mother is better than my observation. The bulbs will not bloom twice in the same year. They should be dried in the shade, put away in dry sand until the next spring, placing the box where it is not hot or cold, and next year the bulbs will grow and bloom again as they have done this season Plumes, when dyed and curied, may shrink a little, but not to a perceptible extent. I hope that some one will be willing to make the exchange requested and will write for the address of Mrs. J. G., inclosing stamp for reply.

Pieces for Quillings. "I am a shut-in and have been for fourteen years. I would be more than pleased to get any kinds of pieces from any one who has sympathy for a shut-in. " Mng. E. W." Is there not some one ready and eager

to answer this plea?

She's a Music Student.

" Have any of the renders of the Corner some popular music, either old or new some classic music for the first, third, and fourth grades, and a music roll that is not needed? I am a girl 14 years old and have been taking music ever since I was 6, but live about a mile from town, and carrying music that distance in my arms wears it out quickly. I would be glad to make some crochet patterns or anything of that kind that I could in return for music or a

This is a modest request, and I hope it may be granted. I am sure there must be some one with the music desired and I trust with the roll for musicalso. Send to me for the address, inclosing stamp,

FAMILY MEALS FOR A WEEK. THESDAY. BREAKFAST. Grapefruit, Cereal. Parslay emelet. Rolls. LUNCHEON. Liver and bacon. Stewed potatoes,

> Jam. Tea. DINNER Chicken ple [leftover]. Green peas. Coffee felly. Coffee 章 地

String bean salad (leftover).

WEDNESDAY, BREAKFAST. Cereal. Bacon and fried green peppers Coffee.

LUNCHEON. Mince of chicken from last night. Warmed over macaroni. Jam. Ten. DINNER

Cream of pea soup [leftover]. Roast shoulder of veal, stuffed. Stawed tomatoes. Floating island. THURSDAY. BREAKFAST.

Cereal Scrambled exes. Graham gems. Coffee. LUNCH FON. Cold veal. Hashed potatoes, browned [leftoverl. Quick bisquit

Ten. DINNER. Tomato binque [leftover]. Brotled steak Stewed new beets. Brussels sprouts.

> Coffee. 20 20 FRIDAY. BREAKFAST. Stewed prunes. Cereal. Picked up codfish. Cornbroad. Coffee.

LUNCHEON. Spanish eggs. Tonated cornbread. Cherrico. Tea. DINNER.

Whitpped potatoes Lemon pie. Coffee

SATURDAY. BREAKFAST. Orunges. Cereal. Baked eggs. Rolls Coffee. LUNCHEON.

Potato puff [leftover]. Jam.

DINNER Cream of celery soup [leftover]. Kidney ple

Tea.

Sportietti. Ousan of middings with strawbarries.